

Title (en)  
METHOD FOR THE TREATMENT OF JELLYFISH INTENDED FOR HUMAN CONSUMPTION WITHOUT THE USE OF ALUMINIUM SALTS AND PRODUCTS/INGREDIENTS OBTAINED BY THIS PROCESS

Title (de)  
VERFAHREN ZUR BEHANDLUNG VON QUALLEN, DIE FÜR DEN MENSCHLICHEN VERZEHR BESTIMMT SIND, OHNE VERWENDUNG VON ALUMINIUMSALZEN UND DURCH DIESES VERFAHREN ERHALTENE PRODUKTE/INHALTSSTOFFE

Title (fr)  
PROCÉDÉ DE TRAITEMENT DES MÉDUSES DESTINÉES À LA CONSOMMATION HUMAINE SANS UTILISATION DE SELS D'ALUMINIUM ET PRODUITS/INGRÉDIENTS OBTENUS PAR CE PROCÉDÉ

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Application  
**EP 20185250 A 20200710**

Priority  
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Abstract (en)  
The invention concerns a process that does not involve the use of aluminium salts (or alum) for the treatment of jellyfish biomass with the aim of making the tissues of some jellyfish species edible and usable for human food consumption. Alum-free jellyfish tissues obtainable according to this process and uses thereof for the preparation of a food product are also described. In another aspect, the use of the jellyfish tissue obtainable by the process as a flavour enhancer or food ingredient is described.

IPC 8 full level  
**A23L 17/00** (2016.01)

CPC (source: EP)  
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Citation (applicant)

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- GB 201102760 A 20110217
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- CN 106983094 A 20170728 - QINZHOU CITY QINZHOU PORT YONGJIAN AQUATIC PRODUCT TRADE CO LTD
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Citation (search report)

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